



**DEPARTMENT OF HUMAN RESOURCES
NEVADA STATE HEALTH DIVISION
Public Health and Clinical Services
Environmental Health
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BURNING MAN FOOD SAFETY REQUIREMENTS

This document is intended to inform you of the requirements surrounding food service at Burning Man and help you to prepare and serve safe food at the event. This document is not intended to fully inform you of every provision in the Nevada Administrative Code Chapter 446, Food and Drink Establishment Regulations. Knowing and complying with the full set of regulations in order to serve safe food is **YOUR** responsibility.

You Must Apply For and Be Permitted As A Temporary Food Establishment by the Nevada State Health Division (NSHD) If:

- You wish to share, cook or serve food or non-alcoholic beverages to the general Burning Man population; or
- You will be cooking or serving food and non-alcoholic beverages to more than 125 people in your theme camp.
- Temporary Food Establishment Applications for Burning Man are available online at the Nevada State Health Division's (NSHD's) Environmental Health Section website, http://health.nv.gov/BFHS_EHS.htm
 - Scroll down to the flame icons and the section on the webpage entitled, **"Burning Man" & "Food Information for Burning Man"**.
 - The Permit Fee is \$50.00 check or money order. We cannot accept money electronically and we do not accept money on the playa.
 - Send your completed application along with the permit fee to NSHD EHS, 475 W. Haskell Street, Suite 38, Winnemucca, NV 89445 no later than August 16, 2013. If you are located near Carson City or traveling through Carson City you can also obtain a permit in person from our office at 4150 Technology Way Suite 100 no later than 5 p.m. PDT August 22, 2013.
 - Once your plan for food service has been reviewed and approved, you will receive a letter, instructing you to pick up your permit at playa info during the event. You need to pick up your permit prior to starting food service.
- NSHD will make every attempt to inspect each permitted food establishment.
- NSHD does NOT accept applications, fee payments or issue permits at the event.

- If you are found vending food without a permit, you will be required by Nevada Revised Statute 446 to cease food service.
- NSHD does NOT require permits for, or regulate those who wish to share, prepare, or serve the following exempted items:
 - Alcoholic beverages
 - Foods that are commercially pre-packaged and served unopened in single serve size packaging not requiring refrigeration. Examples of these foods include unopened packages of candy, single serve sized bags of chips, pretzels, bars, cookies, cans of soda, bottled water, whole un-cut fruit.
 - Popcorn, cotton candy, coffee or tea with non-dairy creamer.
- Examples of potentially hazardous foods requiring a permit:
 - Dairy products.
 - Any food not individually wrapped or portioned that is handled by others.
 - Any cut fruits or vegetables served in pieces or juiced.
 - Juice poured from large containers.
 - Coffee and teas if you are offering dairy or soy as part of your service.

Food That May Not Be Served and Will Not Be Permitted For Service:

- Foods from unapproved sources. Hunted meat or game animals, non-commercially caught fish. Live or frozen shellfish (oysters, clams, scallops and mussels) intended to be consumed raw or undercooked and gathered foods such as wild mushrooms. (You may only serve food obtained from permitted food establishments such as grocery stores and restaurants.)
- Previously prepared homemade foods including home canned foods. No foods for public consumption may be prepared in a private home. Foods must be prepared on-site or be prepared in a permitted commercial establishment.
- Unpasteurized milk or milk products or unpasteurized juices.
- Raw or undercooked animal products unless prior approval from NSHD is received and a consumer advisory is in place. Live or frozen shellfish (oysters, clams, mussels and scallops) may not be served raw or under cooked under any circumstances. **This is a new requirement for 2013 and no exceptions will be granted.**

Equipment and Things to Bring To the Playa:

- Thermometers – One for each cooler, one stem style thermometer to monitor hot holding and final cooking temperatures.
- Hand washing sink set-up to include a water container with free-flow spigot/spout and a catch basin/bucket.
- Dish washing sink set-up with 3 basins to wash, rinse, and sanitize in one continuous action. Then a shelf or counter to air-dry the equipment.
- Sanitizer. Your choice of chlorine (either liquid or powdered forms) or quaternary ammonia.
- Sanitizer test strips for your choice of sanitizer types. Available at many restaurant supply or cleaning supply stores. Nevada State Health Division does not provide these for you. You MUST have these test strips and will be asked to show that you do and that you can use them.
- Wiping cloth bucket with sanitizer and/or spray bottle for sanitizer.
- Wiping cloths/paper towels. You must use paper towels if you use a spray bottle or keep a cloth in sanitized water (thus the bucket above).
- Soap for hand washing and dishwashing.
- Trash receptacle(s).

- Waste water catch bucket(s) to capture waste water from dishwashing and hand washing activities.
- Single-use non-latex food handling gloves.
- Ice and an ice scoop with a handle. **Do not scoop ice with bare hands or glasses or cups and do not allow your camp mates to, either.**
- Coolers, and clean ice chests to refrigerate foods and store bags of ice.
- Serving and cooking utensils such as tongs, spatulas, spoons, etc.
- Plenty of potable water for cooking, cleaning, hand washing, etc.
- Equipment to heat water.
- Cooking equipment.
- Safe Food Handling documents/handouts including the Self-Inspection Checklist, Food Handling with Care General Guidelines, Cooling Instruction, and the Cross Contamination Prevention handouts.

Once Permitted, You Must Comply With The Following Practices Which Help To Ensure Safe Food Service On The Playa:

- Read through and comply with the Nevada Administrative Code, Chapter 446 regulating public food service and specifically the section regarding temporary food establishments (available online at http://health.nv.gov/BFHS_EHS.htm)
- Purchase all food, drinks and ice from an approved source – grocery stores or Camp Arctica sites at the event.
- Set-up a safe and sanitary kitchen that is constructed for reasonable dust control, sanitary food storage, sinks set-up, prevention of cross-contamination.
- Ensure all food handlers are healthy. Ensure ill food handlers or those with cuts, burns, open sores or jaundice are excluded from food handling, preparation or service. Ensure your employees are properly clothed and clean. Remind food service volunteers that they may not eat, smoke or care for small children while they are working in the camp kitchen. Beverage consumption by food handlers is only allowed from a closed container.
- Wash your hands regularly and often. Wash between breaks and when returning to food service, after coughing or smoking, when changing food service tasks such as going from chopping vegetables to handling meat, or vice versa, or going from dishwashing or cleaning to food handling and before changing gloves.
- Set-up your hand washing station prior to any other kitchen activity. The hand sink must have a free-flow spigot/spout and be equipped with soap, warm water; paper towels, waste water catch bucket and a trash can for used paper towels.
 - See the attached diagram if in doubt.
 - Hand sanitizers may be used after hand washing but do not replace the need for washing.
 - No cloth towels may be used to dry hands. They harbor and spread germs.
 - Food borne illnesses spread quickly and people may carry a pathogen such as Norovirus prior to having symptoms, which is why proper hand washing and wearing gloves is so important!
 - Eliminate bare hand contact with ready-to-eat foods. Wear gloves and use tongs, spoons, spatulas, and other utensils when portioning or preparing food. Examples of ready-to-eat foods include all cooked foods, breads, and raw fruits and vegetables that will not be cooked before being eaten.
- Minimize the amount of food preparation in your camp. Examples include using pre-formed hamburger patties and pre-cut and pre-washed vegetables.
- Store all foods, drinks and ice in covered containers to protect them from dust and contamination.

- Store all foods, beverages, serving containers, equipment and ice off the ground a minimum of 6 inches.
- Store and keep raw animal foods separate from ready-to-eat foods.
- Store different species of raw animal products separately.
 - If stored in the same cooler, use separate, sealed containers and store properly by placing raw chicken which has the highest required cooking temperature on the bottom.
 - Review the Cross Contamination Prevention handout online at http://health.nv.gov/BFHS_EHS.htm
- Provide and use calibrated thermometer(s) to check your final cooking temperatures as well as food temperatures in items that are being hot held or refrigerated.
- Educate yourself on the proper minimum cooking temperatures for each product you plan to serve and adhere to these by using your thermometer to check temperatures. They are:
 - 165°F: poultry, reheated foods, stuffed foods containing eggs, casseroles.
 - 155°F: ground beef, hot dogs, sausages, comminuted meats, injected meats, any steaks that have been pinned or otherwise tenderized.
 - 145°F: whole cuts of roasts and steaks (whole-intact muscle only).
 - 145°F: pork roasts and chops and fish and shellfish.
 - No undercooked foods containing eggs. No raw or undercooked fish without prior approval from NSHD. Raw shellfish is prohibited from being served to the public.
 - Final cooking temperatures are specified in the Food Handling with Care handout available online at http://health.nv.gov/BFHS_EHS.htm
 - Keep all foods that are to be kept cold at or below 41°F. These include any temperature sensitive foods, all animal products, cut/breached produce, dairy, etc.
 - Keep a thermometer in the cooler to monitor this temperature frequently.
- Keep all cooked foods that are to be kept hot at or above 135°F.
 - Monitor hot holding temperatures with a stem thermometer
- Keep frozen foods frozen.
 - If using ice to cool or refrigerate food, drain melted ice water regularly to prevent foods from becoming immersed in water
- Do not leave any foods out longer than 2 hours. All food should be kept cold or hot and all food should be in covered containers if not being used.
 - If food is kept out of temperature for longer than two hours it should not be consumed and should be discarded. Foods prepared ahead for later service must be cooled quickly from 135°F to 70°F within 2 hours and down to 41°F within another 4 hours (check temperatures at 2 and 6 hours) then maintained at 41°F continuously.
 - Quick cooling may prove difficult if not impossible without transferring the hot food into shallow pans (2" deep or less); agitating or stirring the foods; using ice baths; or adding ice as an ingredient.
 - Reheat cooked foods to a minimum of 165°F for 15 seconds. Improper cooling and reheating of food is a major cause of food borne illness!
 - Start each day in your camp with fresh food. Discard all leftover cooked food products.
- Set-up and use a 3 basin sink station and dish drying rack for ware washing.
 - 1st basin- Wash dishes with soap and warm water
 - 2nd basin- Rinse dishes in clean water

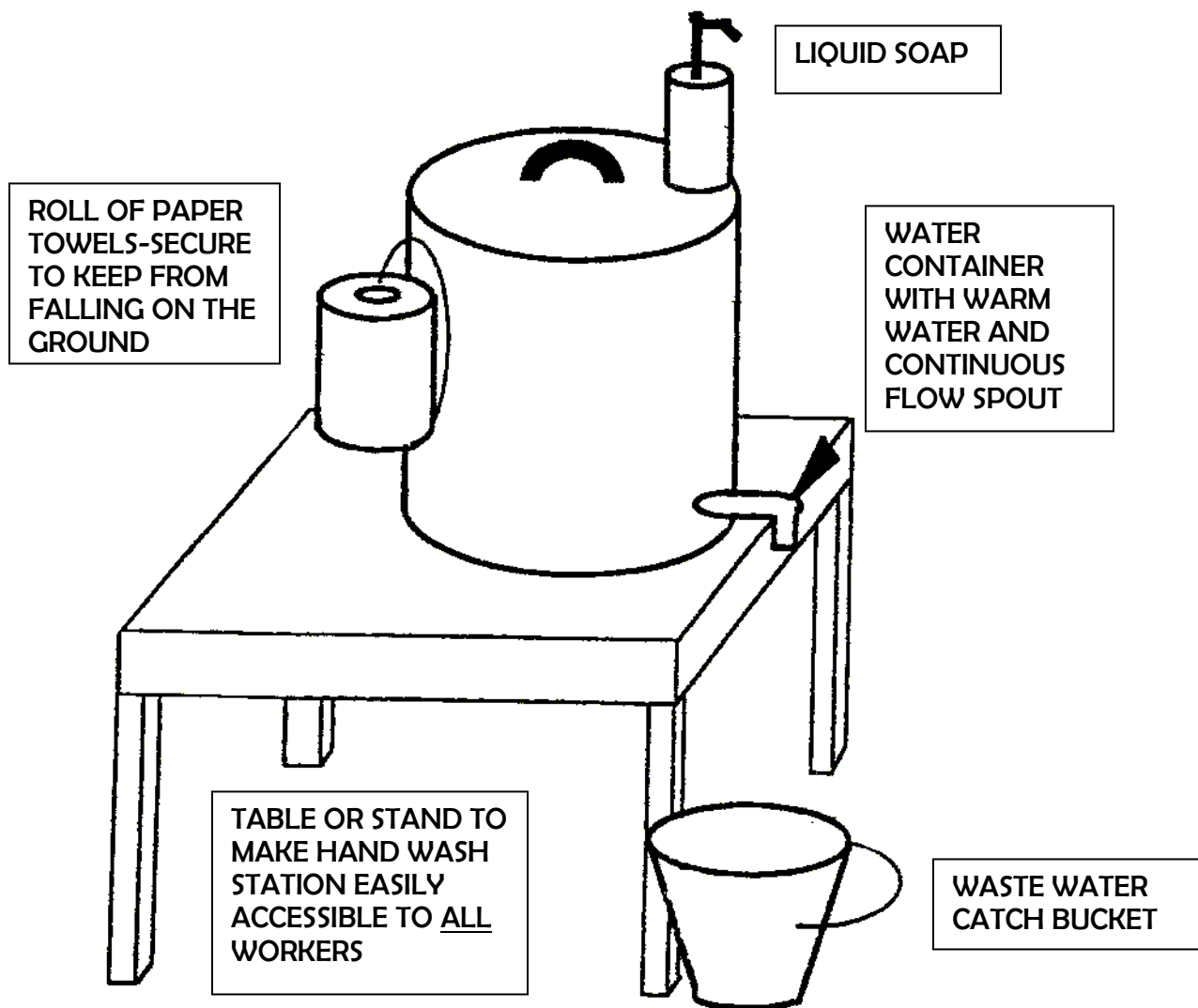
- 3rd basin- Sanitize the dishes
 - Use 50 parts per million (ppm) of a chlorine based sanitizer concentration or 200-300 ppm of a quaternary ammonia sanitizer
 - Check this sanitizer concentration with test strips
 - Submerge dishes in sanitizer for about 1 minute
 - Do not rinse the dishes off after sanitizing
 - Air dry and cover or store to protect them from dust and dirt
- Set up a sanitizer bucket and wiping cloths to clean down the work area regularly
 - Use 2-3 teaspoons of bleach for 2 gallons water (no soap)
 - Change the water every 2 hours
- Provide a test kit or test strips to check the concentration of sanitizer

Other helpful documents are available on our website as well. We highly recommend you use the **Temporary Food Establishment Self-Inspection Checklist** when setting up your kitchen. This is a great guide to help you to remember each critical step in getting your camp kitchen set up properly. You'll find other helpful and informative guidance documents online at our website http://health.nv.gov/BFHS_EHS.htm

Please remember it is your responsibility to understand and prepare for food service at the event and to serve safe food! If your carelessness and lack of knowledge causes a foodborne illness outbreak, you will be liable for damages incurred from others illnesses. Please take your role in serving food to the public seriously.

If you have any questions, please call us at 775-623-6588.

MANDATORY HANDWASHING STATION SET UP



GLOVES AND HAND SANITIZERS DO NOT TAKE THE PLACE OF THIS REQUIRED HAND WASHING STATION AT ANY TEMPORARY FOOD BOOTH!! THIS IS THE **FIRST** THING YOU SHOULD SET UP AND THE **LAST** THING YOU SHOULD TAKE DOWN IN YOUR BOOTH.